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Buy Now: [More choices...](#)Tools: Add to Work File: [Create new Work File](#)View: [INPADOC](#) | Jump to: [Top](#) ☒ Go to: [Derwent...](#)☒ [Email](#)Title: **JP56032972A2: PREPARATION OF POTAGE SOUP**Country: **JP Japan**Kind: **A**Inventor: **YOTSUHASHI KAZUTADA;
WAKANA TERUO;**Assignee: **KIBUN KK**
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Abstract:

PURPOSE: To obtain the titled soup having improved dispersibility of emulsified colloid and storage stability, by adding sodium caseinate, a hydrophilic emulsifier or a lipophilic emulsifier having specific HLB values respectively or further dextrin having a specific DE value to cow's milk.

CONSTITUTION: Cow's milk or a processed cow's milk prepared by adding water to a powdered milk or condensed milk is mixed with 0.05W1.0% sodium caseinate and about 0.1W0.3% a hydrophilic emulsifier having an HLB of 9W16 or a lipophilic emulsifier having an HLB of 3W6. In case the lipophilic emulsifier is used, particularly 1% or less dextrin having a DE value of 5W15 must be further added thereto. The additives are added to the cow's milk together with a roux, and then fresh cream, beef extract, natural seasoning, common salt and spices as tasting components and water are added to the mixture. the resultant mixture is then thoroughly stirred, dissolved under heating and homogenized to give a potage soup. The resultant potage soup is spray-dried into a powder or granule, or the amount of water to be added is reduced to form a concentrated paste if necessary.

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